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Old Fashioned Root Beer

Classification: *root beer, historical, 1910s, soda*

Source: *Thomas D. Feller (thomasf@deschutes.ico.tek.com) Issue #930, 7/22/92*

This was from Excellent Recipes for Baking Raised Bread, from the Fleishman Company, 1912. I have never tried this recipe...always used extract from the local homebrew store.

Ingredients:

- 1 cake, compressed yeast
- 5 pounds, sugar
- 2 ounces, sassafrass root
- 1 ounce, hops or ginger root
- 2 ounces, juniper berries
- 4 gallons, water
- 1 ounce, dandelion root
- 2 ounces, wintergreen

Procedure:

Wash roots well in cold water. Add juniper berries (crushed) and hops. Pour 8 quarts boiling water over root mixture and boil slowly 20 minutes. Strain through flannel bag. Add sugar and remaining 8 quarts water. Allow to stand until lukewarm. Dissolve yeast in a little cool water. Add to root liquid. Stir will. Let settle then strain again and bottle. Cork tightly. Keep in a warm room 5 to 6 hours, then store in a cool place. Put on ice as required for use.